Rye, Dark Chocolate and Cherry Cookies

18 cookies; 6 servings of 3 · Active 25 min · Total 1 hr 40 min

Skills: Confident beginner

Ingredients

- 6 tablespoons unsalted butter, softened (85 g)
- 1/3 cup packed light brown sugar (75 g)
- 1 large egg
- 1 teaspoon vanilla extract (5 ml)
- 3/4 cup rye flour (90 g)
- 2/3 cup all-purpose flour (85 g)
- 1/2 teaspoon baking soda (2 g)
- 1/4 teaspoon fine salt (1.5 g)
- 2 3/4 oz dark chocolate, chopped (80 g)
- 1/3 cup dried cherries, chopped (50 g)

Set out

Two large baking sheets, Baking paper, Mixing bowl, Hand mixer or sturdy spoon, Wire rack

Allergens

Rye, Wheat, Egg, Milk from butter; chocolate may also contain milk, soy or nuts. Check labels and substitutions.

Make it

1. Line both baking sheets with paper. Beat the butter and sugar until smooth. Beat in the egg and vanilla.

2. Mix the rye flour, all-purpose flour, baking soda and salt separately. Fold into the butter mixture, then fold in the chopped chocolate and cherries until just combined.

3. Divide into 18 portions, about 2 level tablespoons each. Roll roughly into balls, place 9 on each sheet with at least 2 inches (5 cm) between them, and flatten slightly. Refrigerate both trays for 20 minutes.

4. Heat the oven to 350°F/180°C. Bake the first tray for 12–15 minutes, until the edges are set and lightly browned and the centers have lost their raw shine. Keep the other tray chilled and bake it afterward for the same time.

5. Leave cookies on each tray for 5 minutes, then move to a rack and cool completely for about 20 minutes before storing.

Portion the batch after cooling

Separate a few cookies for the next break and freeze the rest in small packets. That makes the batch useful across different shifts without repeatedly opening the whole container.

A useful detail

The cooking time allows two sequential trays. Do not taste raw dough; flour and egg need to be cooked.

Keep it well

Store fully cooled cookies in an airtight container at room temperature for up to 4 days. Freeze for up to 2 months, separating layers with paper. Thaw covered and pack in a small rigid container away from wet food. Check chocolate labels if serving anyone with milk, soy or nut allergies.